SAURASHTRA UNIVERSITY

T.Y.B.Sc (Home Science) syllabus
Major Home Management
Semester V & VI

Updated June - 2018

[Signature]
Dr. Dina J. Jatender
Chairman, Home Science Board
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Total 42

CC-Core Course  DSE-Discipline Specific Elective  SEC-Skill Enhancement Course
PM-Practical Marks  IM - Internal Marks  EM- External Marks  TM-Total Marks
T-Theory  P-Practical
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**Effect from Academic Year 2018-2019**

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OBJECTIVES –
To enable students to
1. Familiarise with different needs & Jobs of Food service Management and their
2. Management Learn in detail about Management of each job.

Theory:

Unit 1: Aim and Objective of service
1) Scope of Catering in hotel industries
2) Organisation of space or service area
3) Method of service of food and beverages
4) Style of service

Unit 2: Equipments of service
1) Introduction to basic equipments of service
2) Classification of equipments
3) Care and use of special equipments of service

Unit 3: Menu
1) Definition and history of menu
2) Types of menu
   a) Table -d-hote
   b) A-la-carte
   c) Static and cyclic
   d) Banquates and buffet
3) Course of menu and display of menu
   a) Breakfast, lunch, dinner
   b) Difference between lunch and dinner menu
4) Important factors to be considered while planning various menu

Unit 4: Arrangement and preparation of table
1) Table setting
   a) Lying table cloth and changing
   b) Rules of table seating
2) Arrangement of silver war, glass ware and flat ware according to menu
3) Etiquette and mangers of food serving on table

Unit 5: Food commodities
1) Know the qualities and standards of food commodities
   a) Cereals: Rice and Wheat
   b) Fat and Oils: Ghee and Oil
   c) Vegetables and Fruits
d) Pulses and Legumes
   e) Sugar
   f) Milk and milk products

Storage, Processing and Cost

2) Understand use of Different commodities in various food preparation

PRACTICALS:
1) Table setting and service of
   a) Table-d-hote
   b) A-la-carte
   c) Buffet
   d) Breakfast
   Use and care of different service equipments

2) Prepare menu card
   a) Table-d-hote
   b) A-la-carte
   c) Breakfast 2(daily or weekly)

3) Preparation of dish and serving practice from food commodities
   a) Rice
   b) Wheat
   c) Sugar
   d) Vegetable
   e) Fruit
   f) Pulses
   g) Salad
   h) Soup
   i) Snacks
   j) Desert
   k) Milk or Paneer or Cheese

RECOMMENDED READINGS
   Van Norstrand reinhold
4) John Fuller(1987) Modern Restaurant services Londons
OBJECTIVES

To enable students
1. To become aware of the different areas and functions of housekeeping departments.
2. To be aware of the importance of proper sanitation and hygiene in rooms.
3. To develop skills in housekeeping activities.
4. Gain knowledge of accessories of hotel.

THEORY:

Unit-1 INTRODUCTION TO HOTELS AS A SERVICED INDUSTRY.
1.1 Types of service offered in hotels.
1.2 Types of operation (Plans)

Unit-2 HOUSE KEEPING
2.1 Introduction and importance of hospitality.
2.2 Organization of housekeeping department.
2.3 Duties and responsibilities of housekeeping staff.
2.4 Co-ordination of housekeeping department with other departments.

Unit-3 CLEANING ACTIVITY.
3.1 Cleaning agents.
   - Types of cleaning agent:
     - Liquid cleaning agent.
     - Powder cleaning agent.
     - Paste cleaning agent.
   - Selection and use for different surfaces
   - Cleaning Techniques
3.2 Cleaning mechanical equipments:
   - Vacuum cleaner.
   - Shampoo machine.
3.3 Types of cleaning.

Unit 4 LINEN AND UNIFORM ROOM:-
4.1 Types of linen and their selections.
   - Table linen.
   - Bed linen.
   - Bath linen.
4.2 Stock determination, Control and distribution, Record keeping of linen.
4.3 Types of uniform.
4.4 Selection of uniform.
4.5 Distribution and control.

Unit-5 ACCESSORIES:-
5.1 Types and their place in interior Decoration.
5.2 Paintings, sculpture and posts, and other Accessories.

Practicals:
1) Visit to a hotel:-
   A) Get ideas of furniture arrangements and interior decoration of different areas of hotel.
   B) Report on activities and organization of hotel.
2) Table setting and decoration:-
   A) Formal, informal and buffet
   B) Decoration - Flower arrangement for dining table.
   C) Fruit display.
   D) Salad decoration.
3) Cleaning and care of different material:-
   A) Metal, glass, wood, paints and upholstery.
   B) Floor, sink
   C) Decorative articles.
4) Stain removal:-
   Tea, coffee, fruit, lipstick, blood, rust, oil paint and Termaric.

RECOMMENDED READINGS
Andrews Sudhir (1985)
Chakrawati B.K.
Aster (1976)
- MANAGEMENT of Hospitality Operations
- Boobs merill, London.
OBJECTIVES

To enable students to:
1) Familiarize the students with the effect of workplace environment on health and efficiency.
2) Gain knowledge about the human cost of work.
3) Understand the principles for designing workplace to increase efficiency in household work.

THEORY:

Unit : 1
1) Concept of workplace environment – heat, cold, noise, lighting, vibration & atmospheric pollution

Unit : 2 Workplace environments
1) Work place
2) Work and worker’s environment relationship
3) Significance of suitable design and arrangement of component units, kitchen as the most important work area, types and functional arrangement.

4) Illumination
   a) Purpose
   b) Types of lighting – natural & artificial
   c) Measurement
   d) Glare
   e) Lighting standards for various tasks

Unit : 3 Body mechanics of work
1) Skeletal structure
2) Posture
3) Motion
4) Movement momentum
5) Effects of working height and
6) Storage in relation to anthropometric measurement

Unit : 4 Cost of work
1) Human energy expenditure – Oxygen consumption
2) Method of measurement
3) Fatigue – causes, types of fatigue, techniques of minimizing fatigue.
Unit: 5 Factors influencing physiological reactions during work
1) Age
2) Sex
3) Nutrition
4) Physical fitness
5) Nervous system
6) Attitude
7) Climate
8) Clothing

Unit: 6 Study the techniques of work simplification
1) Meaning and aims of work simplification
2) Techniques of work simplification
3) Mendel's level of change

Practical:
1) Study of environment factors such as - light ventilation, noise, heat, cold, vibration, and atmospheric pollution
2) Measurement of illumination level in different workplace
3) Study observation of families for their work patterns, time, plans, distribution of work in the families & effect of working height & storage in relation to anthropometric measurement in the families (by survey work 15 families)
4) Conducting experiment to study the techniques of work simplification
   a) Operation chart
   b) Pathway chart

Recommended Readings
1) GRUH NIRMAN AVAM STHAN VYAVSTHA (HINDI)
   Dr. bela bhargav university book house pvt. ltd. 79, chauda rasta JAIPUR
2) GRUH KARYA PRABANDH (HINDI) Dr. snehlata discovery publishing housing new delhi
3) GRUH NIRMAN AUR GRUH SAJJA (HINDI) Dr. snehlata Discovering publishing housing DELHI.
4) ENVIRONMENTAL POLLUTION TYMMY KATYAL & M. SATAHE (1989) Anmol publication NEW DELHI
OBJECTIVES
To enable student,
To aware knowledge of house hold gardening and its designing

Theory
Unit : 1 Introduction
1.1 Principles of gardening
1.2 Knowledge $ Types of plant and soil
1.3 Cultivation of soil
1.4 Importance of gardening
1.5 Watering
1.6 Transplanting
1.7 Potting

Unit : 2 Garden Design
2.1 Selection of site
2.2 Water
2.3 Layout
- Rock garden
- Rosary
- Water garden
- Terrace garden
- Kitchen garden

Unit : 3 Indoor Gardening
3.1 Cultivation and Maintenance of
- Hanging plant
- Climbers
- Cacti
- Flowering plant from bulb
- Pot plant for foliage
3.2 Cultivation of lawn and its main stemance
3.3 Propagation of plants by seed, grafting, budding, cutting and layering
3.4 Steps of successful gardening

Unit : 4 Methods of Cultivation of fruits & Vegetables
4.1 Potatoes, sweet patotoes, mint, carrots, cabbage, onions and garlic, tomatoes, Beetroot, leafy vegetables.
4.2 Lemon, grapes, mulberry, Pomegranate Strawberry, Banana, guava, Papaya.

Unit : 5 Fertilizers
5.1 Biofertilizers and chemical fertilizers.
5.2 Types of nutral and chemical fertilizer and their use.
5.3 Common pests
— Common pests, Insects and their control.

PRACTICALS
1) Study of garden tools
2) Preparing plan for kitchen garden or home garden.
3) Preparing seed bed and seed sowing.
4) Demonstration practical : Propagation by grafting, budding, layering.
5) Preparation of compost.
6) Cultivation and maintenance of indoor plants.
   -- Pot filling, cultivation.
   -- Maintenance of climbers and leafy vegetables — methi, coriander, spinach, beans

RECOMMENDED READINGS / WEBSITES
1) Gardening — Premila Mehra.
2) Percy Lancaster's Gardening in India Revised by — T. K. Bose $ D. Mukherjee
3) Complete Gardening in India — K. S. Gopalswamy Iyengar (Bangalore)
4) Plant Propagation, Principles & Practice — Hartmann H. $ Kester D. E. (Prentice Hall of India
   Pvt. Ctd. New Delhi)
OBJECTIVES

To help the students to

1. Understand the significance of management in the micro and macro organizations.
2. Know the conceptual human and scientific aspects of management function.
3. Develop the ability to evaluate the managerial efficiency and effectiveness in the family and other organization.

THEORY

Unit-I Management as a discipline
(1) Management as science
(2) Meaning and definition
(3) Principles of management
(4) Managerial role

Unit-II Stages of development
(1) Classical organization theory
(2) Neo-classical management
(3) Modern management Theory

Unit-III Management abilities
(1) Technical
(2) Conceptual
(3) Human

Unit-IV Management of change
(1) Meaning
(2) Forces for change
   a) External force
   b) Internal force
   c) Indirect force
(3) Types of change
(4) Process of change

Unit-V Decision Making
(1) Meaning
(2) Types of decision
(3) Steps of decision making
(3) Decision tree.

Practicals
1. Observe the whole management process of any enterprise which runs in your city and prepare report
2. Group Discussion - How to develop management skills for opening new business.

RECOMMENDED READINGS

1. Chaudhuri P.K.- The Indian economy poverty and development 3rd Edi Vikas publishing house New Delhi Unit I & II.
2. Adhikari M- Managerial economics Khosala house unit III & IV
4. Adhikari M.-Economic environment of business- sultan Chand Unit- I & III
OBJECTIVES:
To enable student to
1) Understand the organizational procedures of the front office
2) Comprehend the principle of front office operation
3) Acquire skill in personal management

THEORY
Unit: 1 Introduction of front office & hotel guests
1) Classification of hotels (types)
2) Major department in a hotel
3) Management structure of a hotel
4) Room rates, tariff structure & basis of charging
5) Types of hotel guests & selection of a hotel
6) Guests & their needs
7) Interaction between guests & front office personal

Unit: 2 Front Office Operation
1) Front office salesmanship
2) Duties & qualities of front office personal
3) Basic terminology used in front office

Unit: 3 Front Office Organizations
1) Lay out of a front office (plan)
2) Planning equipment & furniture for front office
3) Organizational structure of the front office

Unit: 4 Reservations
1) Sources of hotel booking
2) Modes of room reservation
3) System of room reservation-conventional, Whitney, computerized
4) Recording room reservations-charts, records, diaries, forms
5) Filing systems
6) Advance booking

Unit: 5 Receptions
1) Expected arrival & departure list
2) Contractual terms between hotel & guest
3) VIPS procedure
4) Functions of all room rack mail rack
5) Change of guest room
6) Kay handling & control
7) Room status report, occupancy percentage
8) Preparing room report, night clerks report

**Unit 6 Planning Functioning**
1) Man power planning
2) Recruitment procedures & selection
3) Placement & training
4) Job selection and job evaluation
5) Promotion & transfer
6) Personal appraisal

**PRACTICAL:**
1) Give report on types of hotels
2) Collect information about reservation in hotel from nearby hotel-
   a) Accepting reservation with the use of conventional chart,
   b) Dairy forms
3) Receiving guest in various situation
   a) Confirmed booking without reservation
   b) Group booking
   c) VIP procedure
4) Handling change of room procedure, wake up calls, guest request.

**RECOMMENDED READINGS**
   Accommodation operation front office McDonald & evans ltd. Dukes P. Hotel front
   office management & operation I.O.W.A, W.M.C.
OBJECTIVES –

To enable students to

1. Understand elements and principles of art and design.
2. Learn to decorate the house.
3. Develop and understanding to the application of art principles in design composition of traditional and contemporary art and interior design.
4. Develop skill in creating design and making art objects.

Theory:

Unit 1: Introduction to foundation of art
- Design-definition and types: structural and decorative
- Elements of design
  - Line
  - Size
  - Form
  - Structure
  - Space
  - Pattern
  - Shape
  - Light
  - Color-Classification, Color schemes, Psychological effect of color

Unit 2: Principles of design
- Balance
- Harmony
- Proportion
- Rhythm
- Emphasis

Unit 3: Indian, regional, traditional and contemporary art and their use in
- Floor decoration
- Home decoration
- Accessories

Unit 4: Types of furniture, their selection and care
Practicals

1. Preparation of color wheel and color scheme
2. To learn wall decoration/floor decoration (Wall hanging/Mandana/Murals/Mud mirror or rangoli)
3. Gift wrapping
4. Flower arrangement

Reference:

1. Foundation of art and design by Pranav Bhatt
2. Home decoration guide by Ashok Goyal
T.Y.B.Sc. (Home-Science)(MAJOR – HOME MANAGEMENT) SEMESTER –VI
FOODPACKAGING AND MARKETING PAPER NO.1
(CREDITS: THEORY – 4, PRACTICAL – 2, TOTAL – 6)

OBJECTIVES –
This course will enable the students to
1. Know different packaging materials available
2. Select appropriate packaging materials for varied food products.
3. Be aware of new advances and state of the art in found packing,

Unit 1
1.1 Importance of packaging.
1.2 Function of packaging primary elements of package primary elements of package form, material and decoration.

Unit 2
2.1 Various packages forms.
2.2 Product, tubes tetra packs, cans bottles

Unit 3
3.1 Packaging Materials
3.2 Their properties, advantages and limitations- (aluminum glass tinned steel plate, carbon board, paper flexible films, laminates and others.

Unit 4
4.1 Packing methods and performances Including restorable plastic packaging aseptic packaging modified atmosphere packaging.

Unit 5
5.1 Decoration graphics designs, suitable printing methods.

Unit 6
6.1 Storage, distribution and transportation shipping containers, secondary containers (boxes, Crates, baskets etc.)

Unit 7
7.1 Food & Food packaging interation

Unit 8
8.1 Food packaging and laws

Unit 9
9.1 Consumer behavior, purchase habits and motives.

PRACTICAL
Following Food Products Preparation labeling, packing, cost calculation marketing,
(1) Pickles sweet and spicy (any two types)
(2) Sauces-Tomato ketchup; tomato sauce, red chilli sauce green chilli Sauce.
(3) Syrups and squashes synthetic and fresh syrup orange pineapple squash
(4) Instant masalas-(any three)
(5) Jam (any two)
(6) Snacks- Namkin (any two) sweets (any two)
(7) Project work
Visit to a local commercial food manufacturing and packaging unit.

RECOMMENDED READINGS
OBJECTIVES –
To enable students to
1. Understand the fundamental principles of methodology concerning research;
2. Prepare research tools applicable to developmental issues;
3. Develop skills in documentation

THEORY
UNIT – 1 Research
1.1 Introduction
1.2 Meaning and definition of research
1.3 Characteristics of social research
1.4 Objectives of research
1.5 Role of research in Home-science

UNIT – 2 Main steps and importance of research
2.1 Introduction
2.2 Major steps of social research
2.3 Importance of research
2.4 Types of social research
2.4.1 Pure research
2.4.2 Applied research

UNIT – 3 Hypothesis of Research
3.1 Introduction
3.2 Meaning and definition of hypothesis
3.3 Characteristics of hypothesis
3.4 Sources of hypothesis
3.5 Functions of hypothesis
3.6 Limitations of hypothesis

UNIT – 4 Data Gathering Instruments
4.1 Introduction
4.2 Observation
4.3 Questionnaire
4.4 Interview
4.5 Survey

UNIT – 5 Sampling
5.1 Introduction
5.2 Meaning and definition of sample
5.3 Characteristics of good sampling
5.4 Needs and use of sampling
5.5 Types of sampling

UNIT – 6 Classifications and Presentation of Data

6.1 Introduction
6.2 Classification of data
6.3 Coding data
6.4 Tabular presentation of data
6.5 Graphic presentation of data

UNIT – 7 Prepare a Research Proposal

7.1 Abstract
7.2 Introduction
7.3 Origin of the Research Problem
7.4 Significance of Study
7.5 Review of Literature
7.6 Objectives
7.7 Hypotheses
7.8 Research Methodology
7.9 Tools and Techniques
7.10 Bibliography

PRACTICAL

A project preparation on home science related subjects by survey, interview, and questionnaire method.

RECOMMENDED READINGS
OBJECTIVES –
To enable the student to
1) To understand the factors influencing kitchen design of a family.
2) To acquire knowledge about the principles of kitchen planning, dimension of work centers and storage.
3) To develop skill in planning different kitchen layout considering different work centers of a kitchen.

THEORY
Unit 1 Kitchen as an important unit of a house.
  1.1 Functions performed in a kitchen
  1.2 Types of kitchen.
Unit 2 Principles of kitchen planning
  2.1 Orientation and location
  2.2 Size and shape
  2.3 Ventilation and light
  2.4 Socio economic status of a family
  2.5 Culture and food habits of a family
  2.6 Types of family
  2.7 Cost of aesthetics
  2.8 Storage need/storage space
  2.9 Work center
  2.10 Color and safety
  2.11 Work counters
  2.12 Traffic pattern

Unit 3 Types of kitchen
  3.1 Floor types
  3.2 Platform type
    * L Shape
    * U/Shape
    * One wall type
    * Corridor type
    * Two wall type etc

Unit 4 Materials used in kitchen
  4.1 For floors
  4.2 For walls
  4.3 For ceiling
  4.4 For storage

Unit 5 Essential services needed in kitchen
  5.1 Water supply
    * Hot & cold
    * Tap fitting
    * Water purifying
  5.2 Electricity services
- Electric current
- Air purifier
- MCB fuses
- Exhaust

5.3 drainage services-
- Waste water drainage system

5.4 waste disposal

Unit 6 Kitchen tools and equipments
6.1 hand operated tools & their locations
6.2 electrical equipments & their locations

PRACTICAL
(1) Planning of a different kitchen layout on graph paper-
   - L Shape
   - U Shape
   - One wall type
   - Corridor type
   - Two wall type etc
(2) Market survey of material used in kitchen (Any one)
   - For floors
   - For walls
   - For ceiling
   - For storage
(3) Prepare a model of kitchen (any one)
(4) Project based on: full economy, waste disposable (any one)

RECOMMENDED READINGS
- Despande R.S.: Modern ideal home for India - united book corporation pune
- Dauglab Peter: Kitchen planning & design
- Varghese M.A. & others: Ergonomics in kitchen design.
OBJECTIVES:
To enable students to
1. To understand the principles of canteen management.
2. Prepare for canteen jobs.

THEORY
Unit-I Introduction to canteen management
- Meaning
- Importance
- Characteristic of Canteen Management
- Steps for canteen management
  a) Planning
  b) Organising
  c) Directing
  d) Coordinating
  e) Controlling
  f) Evaluating

Unit-II Purchasing, storage & cooking
- Purchasing, Receiving & Storage
- Cooking & Presentation technique.
- Hygiene sanitation & safety

Unit-III Training & Account Keeping
- Meaning of training
- Need of Training
- Planning of Training programme for helpers
- Account keeping - types, Advantages and disadvantages.

Unit- IV Cost & Serving Balance
- Importance of Food cost control
- Factors affecting on Food cost control.

Unit- V Interior decoration of Canteen in relation to Selection of
1) Color
2) Lighting
3) Music
4) Window curtains
5) Picture
6) Table setting
7) Floor Covering
8) Flower arrangement
9) Furniture arrangement
10) Wall Covering

PRACTICAL:
1. Quality Food production, Planning, organization, presentation and services of meals for (any one)
   - Birthday Party
   - Tea party
   - Festival Party
2. Visit to a canteen, Restaurant mess and dining area (any one)
3. Plan and prepare an ideal canteen and its arrangement (on Graph paper)
4. Project work: Planning & Running your own college canteen for students and allotted various duties to students in group – Like: Purchasing, Cooking, Accounting, Table setting, Serving and Helper (One day/Three days/One week)

RECOMMENDED READINGS:
- Running your Own Restaurant.
- catering in schools and college
- Hotel Management.
OBJECTIVES

To enable students to
1. Develop entrepreneurship skill
2. Understand the process and procedure of setting up small enterprise
3. Develop managerial skill for entrepreneurship development.

THEORY

Unit 1
1.1 Entrepreneurship development among women
1.2 Problems and constraints of women entrepreneurship.
1.3 Suggestion to improve working efficiency of entrepreneurship.
1.4 Importance and need for self-employment.

Unit 2
2.1 Quality of good entrepreneur
2.2 Establishment of enterprise
2.3 Legal aspect and procedure to establish enterprise.

Unit 3
3.1 Entrepreneurship programs in India.
   (A) Entrepreneurship development institute of India (EDI)
   (B) National Institute for Entrepreneurship and small business development (NIESBI)
   (C) National Institute development bank of India (SIDBI)
   (D) Small Industry development organization (SIDO)
   (E) National alliance of young entrepreneur (NAYE)
   (F) State Bank of India.
   (G) National small industries corporation National Industry of small Industry extension training (NISIET)
   (H) Directorates of industries of the state government and state small industries
        corp.
   (I) Khadi and village industries commission (KVIC)
   (J) State financial corporation (SPCS)
   (K) Jilla Udyog Kendra
   (L) Gujarat agricultural industries.
   (M) Industrial extension board.
   (N) Gujarat industrial and technical consultancy organization.

Unit 4
4.1 Putting a project proposal
4.2 Application form
4.3 Viable project proposal
4.4 Processing of proposal
4.5 License and quota
4.6 Registration security - guarantee returns.

Practical

1. Putting a project proposal
2. Training programme - 25 hours
   A. Catering
   B. Handicraft
   C. Child care (Day care, Play house)
   D. Health care (Yoga, aerobics, beauty care)

RECOMMENDED READINGS

OBJECTIVES –
To enable students to
1) To prepare student for project management to the creation and development of festivals and event.
2) To provide knowledge for event planning process and tools and strategy

Theory
Unit 1 Introduction
1.1 Kinds of event management
1.2 Carrier in event management

Unit 2 Event planning
2.1 Event scheduling
2.2 Develop strategies for success
   - Make checklist
   - Create budget
   - Plan publicity
   - Timing
   - Organizing committee
   - Role of official
2.3 Key tips in developing the event plan

Unit 3 Event leadership
3.1 Growth opportunities for event leader
3.2 Developing the carrier
   - Mastering yourself
   - Effective timing management
   - Financial and accounting skill
   - Mastering in technology
   - Human resource skill
   - Event leadership carriers

Unit 4 Step of Successful event management
4.1 Techniques of market research
4.2 Qualitative and quantitative research
4.3 Validity and reliability
4.4 Produce considering effective events
4.5 Event design
4.6 Creative process in event research
4.7 Needs assessments and analysis

Unit 5 Creating of on premises event
5.1 Kinds of catering
5.2 Catering staff position
5.3 Policies of catering department
5.4 Challenges of catering department

Practicals
1. Arrange any one competition in your college
   A. Recipe competition
   B. Rangoli competition
   C. Mehndi competition

2. Plan and manage any of the event in your college and evaluate it.
   A. Annual day
   B. Navratri festival
   C. New Year celebration
   D. Teacher's day or Guru Poornima day

3. Celebrate any one awareness day
   A. Plastic Free Campus
   B. Plantation Day
   C. No Horn Awareness
   D. Swachhta Abhiyan
   E. Hygiene Awareness

RECOMMENDED READINGS

(1) Swarup K Goyal 2010 Adhyayan publishers and distributors Darya Ganj New Delhi
(2) Allen J Jarris R & Huyasken M Event Management Sydney University of Technology
OBJECTIVES

To enable students to

1. To develop understanding about the status of women in India
2. To become aware of the issues and problems of women
3. To become acquainted with services available for women

Theory:

Unit 1: Importance of women's study

Women's Studies as an interdisciplinary area, as an emerging discipline--Definition, Scope and Controversies.

Unit 2: Status of women

A. Social
B. Educational
C. Economical
D. Legal
E. Domestic

Unit 3: Problem and issues of women in India

A. Dowry
B. Suicide
C. Health
D. Sexual exploitation
E. Unwed mother
F. Rape/Gang rape
G. Divorce
H. Domestic violence
I. Live in relationship
J. Prostitution

Unit 4: Local organizations dealing with issues of women

A. Working women hostel
B. Legal and family counseling
C. Helpline 181
D. Nari surksha kendra
E. Mahila police station

Practical

1. Arrange a lecture of gynecologist
2. Arrange a lecture of a legal advisor
3. Visit to a mohila police station
4. Collect the information about the helpline 181

Reference

Dr Daya Jotaming
Chairma